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HOUSE BILL 205

**56TH LEGISLATURE - STATE OF NEW MEXICO - FIRST SESSION, 2023**

INTRODUCED BY

Gail Armstrong and Jack Chatfield and Tara Jaramillo  
and Willie D. Madrid and Candy Spence Ezzell

AN ACT

RELATING TO FOOD; ENACTING THE MEAT INSPECTION ACT; AUTHORIZING  
THE NEW MEXICO LIVESTOCK BOARD TO CONDUCT MEAT INSPECTIONS TO  
ENSURE THE SAFETY AND QUALITY OF MEAT FOR HUMAN CONSUMPTION;  
CREATING THE OFFICE OF THE MEAT AND POULTRY INSPECTION  
DIRECTOR; PROVIDING FOR INSPECTION STAMPS AND ESTABLISHMENT  
NUMBERS; PROVIDING PENALTIES; PROVIDING EXEMPTIONS FOR RITUAL  
SLAUGHTER.

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF NEW MEXICO:

SECTION 1. [NEW MATERIAL] SHORT TITLE.--This act may be  
cited as the "Meat Inspection Act".

SECTION 2. [NEW MATERIAL] DEFINITIONS.--As used in the  
Meat Inspection Act:

A. "board" means the New Mexico livestock board;

B. "food additive" means a substance, the intended

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1 use of which results, or may reasonably be expected to result,  
2 directly or indirectly, in the substance becoming a component  
3 of or otherwise affecting the characteristics of food; provided  
4 that the substance is not generally recognized, among experts  
5 qualified by scientific training and experience to evaluate the  
6 substance's safety, as having been adequately shown through  
7 scientific procedures, or experience based on common use in  
8 food, to be safe under the conditions of its intended use; and  
9 further provided that "food additive" does not include:

10 (1) a pesticide chemical residue in or on a  
11 raw agricultural commodity or processed food;

12 (2) a pesticide chemical;

13 (3) a color additive;

14 (4) a substance used in accordance with a  
15 sanction or approval granted prior to the enactment of the  
16 federal Poultry Products Inspection Act or the federal Meat  
17 Inspection Act of 1907;

18 (5) a new animal drug; or

19 (6) an ingredient intended for use in a  
20 dietary supplement;

21 C. "inspection director" means the director of the  
22 office of the meat and poultry inspection director;

23 D. "livestock" means cattle, sheep, swine, goats,  
24 horses, mules or other equines, whether alive or dead;

25 E. "livestock product" means a livestock carcass or

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1 part of a livestock carcass, meat or a livestock meat product;

2 F. "meat" means the edible flesh of livestock,  
3 poultry, birds or animals as usually sold for human consumption  
4 and includes livestock and poultry products;

5 G. "meat product" means a product capable of use as  
6 human food that is wholly or partially made from meat and is  
7 not specifically exempted by rules of the board;

8 H. "official establishment" means an establishment  
9 granted state meat inspection services by the board where  
10 inspection of the slaughter of livestock or poultry or the  
11 preparation of meat products is maintained pursuant to the Meat  
12 Inspection Act;

13 I. "pesticide chemical" has the same meaning as set  
14 forth in the Federal Food, Drug, and Cosmetic Act;

15 J. "poultry" means a domesticated bird, whether  
16 alive or dead;

17 K. "poultry product" means a poultry carcass or  
18 part of a poultry carcass or a product that is made wholly or  
19 in part from a poultry carcass or part of a poultry carcass and  
20 is not specifically exempted by rules of the board;

21 L. "prepared" means slaughtered, canned, salted,  
22 stuffed, rendered, boned, cut up or otherwise manufactured or  
23 processed;

24 M. "raw agricultural commodity" means food in its  
25 raw or natural state, including all fruits that are washed,

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1 colored or otherwise treated in their unpeeled natural form  
2 prior to marketing; and

3 N. "state meat inspection services" means  
4 inspection services granted by the board to a slaughtering  
5 establishment, meat processor or manufacturer of meat products.

6 SECTION 3. [NEW MATERIAL] OFFICE CREATED--DUTIES--  
7 QUALIFICATIONS--COMPENSATION.--

8 A. The "office of the meat and poultry inspection  
9 director" is created under the board, subject to the control  
10 and direction of the executive director of the board. The  
11 board shall appoint an inspection director who meets the  
12 requirements established by the board.

13 B. The inspection director shall supervise the  
14 state meat inspection program and enforce and carry out the  
15 provisions of the Meat Inspection Act to assure the public that  
16 only pure, wholesome and unadulterated meat and meat products  
17 are offered for sale.

18 C. Upon approval by the inspection director, the  
19 board shall appoint and fix salaries of veterinary meat  
20 inspectors and lay meat inspectors, subject to the provisions  
21 of the Personnel Act, who shall conduct ante-mortem and  
22 post-mortem inspections, enforce sanitary requirements, perform  
23 other duties necessary to conduct proper meat inspection and  
24 carry out the provisions of the Meat Inspection Act.

25 D. An inspector assigned to an official

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1 establishment shall neither be related to the management of the  
2 establishment nor have a financial interest in the  
3 establishment.

4 E. Each inspector shall take the oath of office.

5 SECTION 4. [NEW MATERIAL] APPLICATION FOR STATE MEAT  
6 INSPECTION SERVICES--PERIODIC INSPECTIONS--INSPECTION STAMPS  
7 AND ESTABLISHMENT NUMBERS.--

8 A. A slaughtering establishment, meat processor or  
9 manufacturer of meat products seeking state meat inspection  
10 services shall submit a written application to the board  
11 through a process established by the board.

12 B. The board shall provide for periodic  
13 investigations of the sanitary conditions of each official  
14 establishment and withdraw or otherwise refuse to grant state  
15 meat inspection services and inspect those establishments where  
16 the sanitary conditions are such as to render adulterated meat  
17 prepared or handled therein.

18 C. The office of the meat and poultry inspection  
19 director shall inspect the applicant's facilities to determine  
20 if they are clean and sanitary and meet the requirements of the  
21 Meat Inspection Act. Upon determination, the inspection  
22 director shall recommend approval or disapproval of the  
23 application to the board. The board may adopt the  
24 recommendation of the inspection director. If an application  
25 is approved, the board shall assign an official establishment

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1 number to the establishment to be used in accordance with the  
2 Meat Inspection Act.

3 D. The board shall provide meat inspection stamps  
4 that contain the words "New Mexico Inspected and Passed" and  
5 "New Mexico Inspected and Condemned" and assign establishment  
6 numbers to:

7 (1) slaughtering establishments that have been  
8 approved and granted state meat inspection services by the  
9 board; and

10 (2) meat processors and manufacturers of meat  
11 products that have been approved in accordance with the  
12 requirements of the Meat Inspection Act.

13 E. The board shall design inspection stamps so as  
14 not to be in conflict with the inspection stamps of the United  
15 States department of agriculture.

16 F. An official establishment may use symbols of the  
17 inspection stamps on its processed meats and meat products  
18 offered for sale so long as they are in compliance with the  
19 provisions of the Meat Inspection Act.

20 G. Meat inspection stamps shall at all times be  
21 under the immediate jurisdiction of the inspection director.

22 SECTION 5. [NEW MATERIAL] ASSIGNMENT OF INSPECTORS.--

23 A. A slaughtering establishment granted state meat  
24 inspection services shall notify the inspection director of its  
25 hours of slaughter, and the inspection director shall assign

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1 inspectors to the establishment. The inspection director may  
2 assign one inspector to conduct inspection at two or more  
3 slaughtering establishments that have state meat inspection  
4 services. The hours of the day and the days of the week shall  
5 be arranged with the slaughtering establishments to ensure that  
6 an inspector is present at each establishment during all  
7 periods of slaughter.

8 B. A slaughtering establishment may slaughter in  
9 excess of eight hours in one day or slaughter on holidays or  
10 Sundays, and the inspection director shall assign an inspector  
11 to conduct meat inspection at those times. A slaughtering  
12 establishment shall pay overtime fees to the board when the  
13 board provides inspection services in excess of eight hours in  
14 one day or on holidays or Sundays. A slaughtering  
15 establishment that has state meat inspection services is not  
16 permitted to slaughter poultry, cattle, sheep, swine or goats  
17 unless there is an assigned inspector on the premises of the  
18 establishment during all periods of slaughter.

19 SECTION 6. [NEW MATERIAL] ANTE- AND POST-MORTEM  
20 INSPECTION REQUIRED.--

21 A. A slaughtering establishment that has state meat  
22 inspection services shall have an ante-mortem inspection. The  
23 inspector assigned to the slaughtering establishment shall  
24 examine each animal immediately prior to slaughter for the  
25 purpose of eliminating all unfit animals and segregating, for

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1 more thorough examination, all animals suspected of being  
2 affected with a condition that might influence disposition on  
3 post-mortem inspection. The unfit animals shall not be  
4 permitted to enter the slaughtering department of the plant.  
5 The suspected animals that are permitted to be slaughtered  
6 after inspection shall be handled separately from the regular  
7 kill and given a special post-mortem examination.

8 B. A slaughtering establishment that has state meat  
9 inspection services shall have a post-mortem inspection. The  
10 post-mortem examination shall be made at the time the animals  
11 are slaughtered. The inspector shall perform a thorough  
12 examination of the carcass and parts thereof in accordance with  
13 the rules promulgated by the board. The examination shall be  
14 conducted in the slaughtering department of the plant during  
15 the slaughtering operations.

16 C. The inspection director or any of the inspection  
17 director's inspectors shall have the laboratory of the board or  
18 a laboratory designated by the board conduct pathogenic  
19 examination of animals or parts thereof for completion of  
20 ante-mortem or post-mortem inspection.

21 SECTION 7. [NEW MATERIAL] OFFICIAL ESTABLISHMENT DUTIES--  
22 RECORDS--PLANS--REASSESSMENTS.--An official establishment  
23 shall:

24 A. conduct ante-mortem and post-mortem inspections,  
25 quarantines, segregation and reinspections with respect to the

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1 slaughter of livestock and poultry and the preparation of  
2 livestock and poultry products;

3 B. inspect livestock and poultry and mark and label  
4 meat products as "New Mexico Inspected and Condemned" if the  
5 products are found upon inspection to be adulterated and "New  
6 Mexico Inspected and Passed" if they are found upon inspection  
7 not to be adulterated;

8 C. destroy meat products that have been marked "New  
9 Mexico Inspected and Condemned";

10 D. maintain full and complete records of all  
11 transactions involving meat and make the records available on  
12 request to the inspection director or the inspection director's  
13 inspectors at any reasonable time;

14 E. prepare and maintain current procedures for the  
15 recall of meat or meat products produced and shipped by the  
16 establishment;

17 F. document each reassessment of the process  
18 control plans of the establishment; and

19 G. upon request, make the procedures and reassessed  
20 process control plans available to inspectors appointed by the  
21 inspection director for review and copying.

22 SECTION 8. [NEW MATERIAL] CONDEMNATION AND APPEAL.--The  
23 inspector at an official establishment shall condemn all  
24 diseased or otherwise unfit carcasses and parts of carcasses,  
25 including the viscera. The official establishment shall remove

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1 the condemned parts from the slaughtering department of the  
2 plant in equipment designated for that purpose and shall  
3 destroy the condemned parts for food purposes under the  
4 supervision of the inspector. If an official establishment  
5 wishes to appeal a decision of an inspector as to carcasses or  
6 parts of carcasses that have been condemned, the establishment  
7 may appeal the decision to the office of the meat and poultry  
8 inspection director. If the establishment is not satisfied and  
9 wishes to make a further appeal, it may submit an appeal to the  
10 board, whose decision shall be final unless the establishment  
11 aggrieved appeals to the district court pursuant to the  
12 provisions of Section 39-3-1.1 NMSA 1978.

13 SECTION 9. [NEW MATERIAL] RULES.--

14 A. The board, upon the recommendation of the  
15 inspection director, shall adopt rules that conform as far as  
16 possible to the requirements of the Federal Meat Inspection  
17 Act, the federal Poultry Products Inspection Act and the  
18 federal Humane Methods of Slaughter Act of 1978. The rules  
19 shall:

- 20 (1) set standards for ingredients of meat;
- 21 (2) set standards for labeling, marking or  
22 branding meat;
- 23 (3) set standards for the weights or measures  
24 of meat;
- 25 (4) set standards for the filling of

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1 containers for meat;

2 (5) regulate misbranded, false or fraudulent  
3 advertising of meat; and

4 (6) prescribe standards relating to sanitation  
5 for official establishments.

6 B. The board, upon the recommendation of the  
7 inspection director, may:

8 (1) adopt rules to exempt small meat packages,  
9 meat not in containers and other reasonable variations from  
10 labeling standards for weight, measure or numerical count; and

11 (2) prescribe additional rules as necessary to  
12 carry out the purposes of the Meat Inspection Act.

13 SECTION 10. [NEW MATERIAL] ADULTERATED MEAT--MISBRANDED  
14 MEAT AND MEAT PRODUCTS.--

15 A. Meat or a meat product is adulterated if:

16 (1) it bears or contains a poisonous or  
17 deleterious substance that may render it injurious to health;  
18 provided that a substance that is not added to meat is not  
19 considered adulterating if the quantity of the substance is  
20 insufficient to ordinarily render it injurious to health;

21 (2) it bears or contains, by reason of  
22 administration of a substance to the meat, an added poisonous  
23 or added deleterious substance other than a color additive, a  
24 food additive or a pesticide chemical in or on a raw  
25 agricultural commodity, that may, in the board's judgment, make

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1 the meat or meat product unfit for human food;

2 (3) it is, in whole or in part, a raw  
3 agricultural commodity and bears or contains a pesticide  
4 chemical that is unsafe within the meaning of the Federal Food,  
5 Drug, and Cosmetic Act;

6 (4) it bears or contains a food additive that  
7 is unsafe within the meaning of the Federal Food, Drug, and  
8 Cosmetic Act;

9 (5) it bears or contains a color additive that  
10 is unsafe within the meaning of the Federal Food, Drug, and  
11 Cosmetic Act; provided that the meat or meat product that is  
12 not otherwise deemed adulterated under Paragraph (3), (4) or  
13 (5) of this subsection shall be deemed adulterated if use of  
14 the pesticide chemical, food additive or color additive in or  
15 on the meat or meat product is prohibited by rules of the  
16 board;

17 (6) it consists in whole or in part of a  
18 filthy, putrid or decomposed substance or is for any other  
19 reason unsound, unhealthful, unwholesome or otherwise unfit for  
20 human food;

21 (7) it has been prepared, packed or held under  
22 unsanitary conditions whereby it may have become contaminated  
23 with filth or rendered injurious to health;

24 (8) it is, in whole or in part, the product of  
25 an animal, including poultry, that has died otherwise than by

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1 slaughter;

2 (9) its container is composed, in whole or in  
3 part, of a poisonous or deleterious substance that may render  
4 the contents injurious to health;

5 (10) it has been intentionally subjected to  
6 radiation, unless the use of the radiation was in conformity  
7 with a regulation or exemption in effect pursuant to the  
8 Federal Food, Drug, and Cosmetic Act; or

9 (11) a valuable constituent has been, in whole  
10 or in part, omitted or abstracted; or if a substance has been  
11 substituted, wholly or in part; or if damage or inferiority has  
12 been concealed; or if a substance has been added, mixed or  
13 packed to increase its bulk or weight; or reduce its quality or  
14 strength; or make it appear better or of greater value.

15 B. Meat or a meat product is misbranded:

16 (1) if the labeling is false or misleading;

17 (2) if it is offered for sale under the name  
18 of another food;

19 (3) if it is an imitation of another food,  
20 unless its label bears, in type of uniform size and prominence,  
21 the word "imitation" and immediately after the name of the food  
22 being imitated;

23 (4) if its container is made, formed or filled  
24 as to be misleading;

25 (5) unless it bears a label showing:

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1 (a) the name and place of business of  
2 the manufacturer, packer or distributor; and

3 (b) an accurate statement of the  
4 quantity of the product in terms of weight, measure or  
5 numerical count;

6 (6) if a word, statement or other information  
7 required by or under the Meat Inspection Act to appear on the  
8 label or other labeling is not prominently placed thereon with  
9 such conspicuousness, as compared with other words, statements,  
10 designs or devices in the labeling, or is not stated in such  
11 terms as to render it likely to be read and understood by the  
12 ordinary individual under customary conditions of purchase and  
13 use;

14 (7) if it purports to be or is represented as  
15 a food for which a definition and standard of identity or  
16 composition has been prescribed by the rules of the board,  
17 unless:

18 (a) it conforms to the definition and  
19 standard; and

20 (b) its label bears the name of the food  
21 specified in the definition and standard and, insofar as may be  
22 required by rule, the common names of optional ingredients,  
23 other than spices, flavoring and coloring, present in the food;

24 (8) if it purports to be or is represented as  
25 a food for which a standard of fill of container has been

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1 prescribed by rules of the board, and it falls below that  
2 standard, unless the label bears in a manner and form as the  
3 rules specify, a statement that it falls below the standard;

4 (9) if it is not subject to the provisions of  
5 Paragraph (7) of this subsection and the label does not bear:

6 (a) the common name of the food; and

7 (b) in case it is fabricated from two or  
8 more ingredients, the common name of each ingredient; except  
9 that spices, flavorings and colorings may, when authorized by  
10 the board, be designated as spices, flavorings and colorings  
11 without naming each; provided that, to the extent that  
12 compliance with these requirements is impracticable or results  
13 in deception or unfair competition, exemptions shall be  
14 established by rules promulgated by the board;

15 (10) if it purports to be or is represented  
16 for special dietary uses, unless its label bears information  
17 concerning its vitamin, mineral and other dietary properties,  
18 as the board, after consultation with the secretary of  
19 agriculture of the United States, determines and by rule  
20 prescribes as necessary to fully inform purchasers as to its  
21 value for those uses;

22 (11) if it bears or contains an artificial  
23 flavoring, artificial coloring or chemical preservative, unless  
24 it bears labeling stating that fact; provided that, to the  
25 extent that compliance with these requirements is

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1 impracticable, exemptions shall be established by rules  
2 promulgated by the board; or

3 (12) if it fails to bear, directly thereon and  
4 on its containers, as the board may prescribe by rule, the  
5 official inspection legend and establishment number of the  
6 establishment where the product was prepared and other  
7 information as the board may require in rules to ensure that  
8 the meat or meat product does not have false or misleading  
9 labeling and that the public is informed of the manner of  
10 handling required to maintain the meat or meat product in a  
11 wholesome condition.

12 SECTION 11. [NEW MATERIAL] PROHIBITED ACTS--PENALTY.--

13 A. Except as provided by the Meat Inspection Act,  
14 it is a:

15 (1) misdemeanor for a person to:

16 (a) slaughter livestock or poultry or  
17 prepare livestock products or poultry products for human  
18 consumption in violation of the provisions of the Meat  
19 Inspection Act;

20 (b) sell or transport adulterated,  
21 misbranded, condemned or uninspected meat;

22 (c) falsely represent that meat or a  
23 meat product has been inspected and passed or is exempted under  
24 the Meat Inspection Act or board rules or knowingly make a  
25 false statement in a certificate required by board rules;

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1 (d) sell or transport slaughtered  
2 poultry from which the blood, feathers, feet, head or viscera,  
3 other than giblets, have not been removed;

4 (e) fail to keep records required by the  
5 Meat Inspection Act;

6 (f) forge an official device, mark or  
7 certificate;

8 (g) use, alter, deface, detach or  
9 destroy an official device, mark or certificate without  
10 authorization;

11 (h) fail to use or fail to detach,  
12 deface or destroy an official device, mark or certificate  
13 contrary to rules prescribed by the board;

14 (i) knowingly possess a counterfeit  
15 certificate, device or label or the carcass or parts of the  
16 carcass of an animal bearing a counterfeit or improperly  
17 altered official mark; or

18 (j) buy, sell or transport livestock  
19 products or poultry products not intended for human food unless  
20 the products are naturally inedible by humans or are denatured  
21 or identified as required by rules of the board; and

22 (2) a fourth degree felony for a person to:

23 (a) engage in the business of buying,  
24 selling or transporting dead, dying, disabled or diseased  
25 animals or parts of the carcasses of animals that died

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1 otherwise than by slaughter or buy, sell or transport dead,  
2 dying, disabled or diseased livestock or poultry or the  
3 products of livestock or poultry that died otherwise than by  
4 slaughter unless in accordance with rules adopted by the board  
5 to ensure that the animals or the unwholesome parts or products  
6 of the animals are prevented from being used for human food  
7 purposes; or

8 (b) engage in unfair trade practices,  
9 inaccurate or deceptive advertising, bait and switch selling or  
10 product misrepresentation or knowingly engage in price  
11 misrepresentation of meat.

12 B. A person who violates a provision of Paragraph  
13 (1) of Subsection A of this section is guilty of a misdemeanor  
14 and shall be sentenced in accordance with the provisions of  
15 Section 31-19-1 NMSA 1978.

16 C. A person who violates a provision of Paragraph  
17 (2) of Subsection A of this section is guilty of a fourth  
18 degree felony and shall be sentenced in accordance with the  
19 provisions of Section 31-18-15 NMSA 1978.

20 SECTION 12. [NEW MATERIAL] EXEMPTIONS.--The following  
21 persons are exempt from the provisions and penalties of the  
22 Meat Inspection Act:

23 A. a person who slaughters livestock or poultry for  
24 personal or household use or consumption;

25 B. a person who prepares or processes livestock or

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1 poultry products for personal or household use or consumption;  
2 and

3 C. a person who transports dead, dying, disabled or  
4 diseased animals or poultry for the purpose of treatment,  
5 burial or disposal in a manner that would prevent the carcasses  
6 from being used as human food.

7 SECTION 13. [NEW MATERIAL] INTERFERENCE WITH BOARD  
8 OFFICIALS AND PERSONNEL.--A person who forcibly assaults,  
9 resists, opposes, impedes, harasses or intimidates a person  
10 while engaged in or on account of the performance of official  
11 duties under the Meat Inspection Act is guilty of a misdemeanor  
12 and shall be sentenced in accordance with the provisions of  
13 Section 31-19-1 NMSA 1978.

14 SECTION 14. [NEW MATERIAL] COOPERATION WITH THE  
15 DEPARTMENT OF HEALTH, THE DEPARTMENT OF ENVIRONMENT AND OTHER  
16 PUBLIC HEALTH AUTHORITIES.--

17 A. In carrying out the provisions of the Meat  
18 Inspection Act, the board and the inspection director shall  
19 request the advice from and consult with the appropriate  
20 employees of the department of health, the department of  
21 environment and state laboratories on matters relating to  
22 potability of water, sewerage systems and other sanitary  
23 conditions of slaughtering and meat processing establishments  
24 that might endanger public health.

25 B. In carrying out the provisions of the Meat

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1 Inspection Act, an inspector or the inspection director shall  
2 advise the department of health and the department of  
3 environment when, in the inspector's opinion, an official  
4 establishment fails to meet the minimum requirements of the  
5 departments. The department of health and the department of  
6 environment may send officers to make inspections of the  
7 premises. If a department of health or department of  
8 environment inspector confirms that the official establishment  
9 fails to meet the minimum requirements of the department of  
10 health or the department of environment, the board shall notify  
11 the official establishment that the grant for state meat  
12 inspection services or assigned establishment number is  
13 suspended.

14 SECTION 15. [NEW MATERIAL] SUSPENSION OR REVOCATION OF  
15 INSPECTION SERVICES OR ESTABLISHMENT NUMBER--HEARING--APPEAL.--

16 A. The board may suspend or revoke a state meat  
17 inspection services or establishment number for violation of or  
18 noncompliance with:

- 19 (1) a provision of the Meat Inspection Act;  
20 (2) a rule issued pursuant to the Meat  
21 Inspection Act; or  
22 (3) minimum requirements established by the  
23 department of health or the department of environment for  
24 sanitary conditions of slaughtering and meat processing  
25 establishments.

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1           B. The board may suspend or revoke a state meat  
2 inspection services or establishment number only after a  
3 hearing before the board upon reasonable notice. The board  
4 shall provide notice to the official establishment by service  
5 of the complaint by certified mail, return receipt requested.

6           C. A decision of the board is final in a matter  
7 relating to renewal, suspension or revocation of state meat  
8 inspection services or establishment numbers unless the person  
9 aggrieved appeals to the district court pursuant to the  
10 provisions of Section 39-3-1.1 NMSA 1978.

11           SECTION 16. [NEW MATERIAL] POWER TO ENJOIN VIOLATIONS OF  
12 THE MEAT INSPECTION ACT.--In addition to remedies provided in  
13 the Meat Inspection Act, the board may apply to the district  
14 court for a temporary or permanent injunction restraining a  
15 person from violating a provision of the Meat Inspection Act  
16 irrespective of whether there exists an adequate remedy at law.

17           SECTION 17. [NEW MATERIAL] APPLICATION OF FEDERAL LAWS.--  
18 The provisions of the Meat Inspection Act apply to persons,  
19 establishments, animals, meat and meat products regulated under  
20 the federal Meat Inspection Act, the federal Poultry Products  
21 Inspection Act and the federal Humane Methods of Slaughter Act  
22 of 1978 and only to the extent provided for in those acts.

23           SECTION 18. [NEW MATERIAL] NOTIFICATION.--An official  
24 establishment subject to inspection under the Meat Inspection  
25 Act that has knowledge, or has reason to have knowledge, that  
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1 an adulterated or misbranded meat or meat product received by  
2 or originating from the establishment has entered into commerce  
3 shall promptly notify the inspection director with regard to  
4 the type, amount, origin and destination of the meat or meat  
5 product.

6 SECTION 19. [NEW MATERIAL] HUMANE METHODS OF SLAUGHTER--  
7 RELIGIOUS EXEMPTIONS.--

8 A. No method of slaughtering or handling in  
9 connection with slaughtering shall be deemed to comply with the  
10 public policy of the Meat Inspection Act unless it is humane.  
11 The following two methods of slaughtering and handling are  
12 humane:

13 (1) in the case of cattle, calves, sheep,  
14 swine and other livestock, all animals are rendered insensible  
15 to pain by a single blow or gunshot or electrical, chemical or  
16 other means that is rapid and effective before being shackled,  
17 hoisted, thrown, cast or cut; or

18 (2) by ritual slaughter.

19 B. Nothing in the Meat Inspection Act shall be  
20 construed to prohibit, abridge or hinder the religious freedom  
21 of an individual or group. To protect freedom of religion,  
22 ritual slaughter and the handling or other preparation of  
23 livestock for ritual slaughter are exempted from the provisions  
24 of the Meat Inspection Act.

25 C. For the purposes of this section, "ritual

.223413.2SA

underscoring material = new  
~~[bracketed material] = delete~~

1 slaughter" means slaughtering in accordance with the ritual  
2 requirements of a religious faith whereby the animal suffers  
3 loss of consciousness by anemia of the brain caused by the  
4 simultaneous and instantaneous severance of the carotid  
5 arteries with a sharp instrument and handling in connection  
6 with the slaughtering.

7 SECTION 20. EFFECTIVE DATE.--The effective date of the  
8 provisions of this act is July 1, 2023.

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